Use & Care Guide
Guía de uso y cuidada
English / Español

Model/Modelos: 790.9414*

Kenmore®

Electric Range

Estufa eléctrica

* = color number, numéro de color

P/N 807190401 Rev A

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Kenmore Limited Warranty

When installed, operated and maintained according to all instructions supplied with the product, if this appliance fails due to a defect in material and workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair. This warranty applies for only 90 days from the date of purchase if this appliance is ever used for other than private family purposes.

This warranty covers only defects in material and workmanship. Sears will NOT pay for:

1. Cracks in a ceramic glass cooktop that are not a result of thermal shock.
2. Stains and scratches on a ceramic glass cooktop resulting from failure to maintain it properly according to all instructions supplied with the product.
3. Expendable items that can wear out from normal use, including but not limited to filters, belts, light bulbs, and bags.
4. A service technician to instruct the user in correct product installation, operation or maintenance.
5. A service technician to clean or maintain this product.
6. Damage to or failure of this product if it is not installed, operated or maintained according to all instructions supplied with the product.
7. Damage to or failure of this product resulting from accident, abuse, misuse or use for other than its intended purpose.
8. Damage to or failure of this product caused by the use of detergents, cleaners, chemicals or utensils other than those recommended in all instructions supplied with the product.
9. Damage to or failure of parts or systems resulting from unauthorized modifications made to this product.

Disclaimer of implied warranties; limitation of remedies

Customer's sole and exclusive remedy under this limited warranty shall be product repair as provided herein. Implied warranties, including warranties of merchantability or fitness for a particular purpose, are limited to one year or the shortest period allowed by law. Sears shall not be liable for incidental or consequential damages. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, or limitation on the duration of implied warranties of merchantability or fitness, so these exclusions or limitations may not apply to you.

This warranty applies only while this appliance is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

Read all instructions before using this appliance.

This manual contains important safety symbols and instructions. Pay attention to these symbols and follow all instructions given.

Do not attempt to install or operate your appliance until you have read the safety precautions in this manual. Safety items throughout this manual are labeled with a WARNING or CAUTION statement based on the hazard type.

DEFINITIONS

⚠ This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

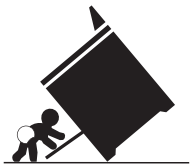
⚠ WARNING - Indicates a potentially hazardous situation which, if not avoided, may result in death or serious injury.

⚠ CAUTION - Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

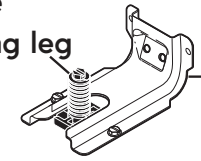
Important: Indicates installation, operation, maintenance, or valuable information that is not hazard related.

⚠ WARNING Storage In or On Appliance— Flammable materials should not be stored in an oven, near surface units or in the storage drawer, warmer drawer or lower oven. This includes paper, plastic, and cloth items, such as cookbooks, plastic ware, and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the oven.

⚠ WARNING **Tip Over Hazard**



• A child or adult can tip the range and be killed.
• Verify the anti-tip device has been installed to floor or wall.
• Ensure the anti-tip device is re-engaged to floor or wall when the range is moved.
• Do not operate the range without the anti-tip device in place and engaged.
• Failure to follow these instructions can result in death or serious burns to children and adults.



To check if the anti-tip bracket is installed properly, use both arms and grasp the rear edge of the range back. Carefully attempt to title range forward. When properly installaed, the range should not tilt forward.

Refer to the anti-tip bracket installation instructions supplied with your range for proper installation.

⚠ WARNING Do Not Leave Children Alone - Children should not be left alone or unattended in the area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance, including the storage drawer, lower broiler drawer, warmer drawer, or lower double oven.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

⚠ WARNING Stepping, leaning, or sitting on the door or drawers of a range can result in serious injuries and also cause damage to the appliance. Do not allow children to climb or play around the range. The weight of a child on an open over door may cause the range to tip, resulting in serious burns or other injury.

⚠ WARNING Never cover any slots, holes, or passages in the oven bottom or cover an entire oven rack with materials, such as aluminum foil. Aluminum foil linings may trap heat, causing a fire hazard.

⚠ CAUTION Wear proper apparel. Loose-fitting or hanging garments should never be worn while using this appliance. Do not let clothing or other flammable materials come into contact with hot surfaces.

⚠ CAUTION Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.

⚠ CAUTION When heating fat or grease, watch it closely. Grease may catch fire if it becomes too hot.

⚠ CAUTION Do not use water or flour on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher. Cover the fire with a pan lid or use baking soda.

⚠ CAUTION Use dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot cooking areas. Do not use towels or other bulky cloths.

Important: Important Safety Notice - The California Safe Drinking Water and Toxic Enforcement Act requires the governor of California to publish a list of substances known to cause cancer, birth defects, or other reproductive harms, and it requires businesses to warn customers of potential exposures to such substances.

⚠ CAUTION Read and follow the below instructions and precautions for unpacking, installing, and servicing your appliance:

- Remove all tape and packaging before using the range. Destroy the carton and plastic bags after unpacking the range. Never allow children to play with packaging material.
- Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70 latest edition and local electrical code requirements. In Canada, install in accordance with CSA Standard C22.1, Canadian Electrical code, Part 1, and local electrical code requirements. Install only per installation instructions provided in the literature package for this oven.
- User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals. All other servicing should be done only by a qualified technician. This reduces the risk of personal injury and damage to the range.
- Ask your dealer to recommend a qualified technician and an authorized repair service. Know how to disconnect the power to the oven at the circuit breaker or fuse box in case of an emergency.
- Never modify or alter the construction of a range by removing the leveling legs, panels, wire covers, anti-tip brackets/screws, or any other part of the range.
- Remove the oven door from any unused range if it is to be stored or discarded.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

- Do not attempt to operate the range during a power failure. If the power fails, always turn off the range. If the range is not turned off and the power resumes, the range will begin to operate again. Once the power resumes, reset the clock and oven function.
- Cold temperatures can damage the electronic control. When using this appliance for the first time, or when the appliance has not been used for an extended period of time, be sure the appliance has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.
- Be sure to have an appropriate foam-type fire extinguisher available, visible, and easily located near the appliance.

IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- Never use your appliance for warming or heating the room.
- Use care when opening oven door, lower oven door, or warmer drawer (some models). Stand to the side of the range when opening the door of a hot oven. Let hot air or steam escape before you remove or replace food in the oven.
- Keep oven vent ducts unobstructed. The oven vent is located below the backguard. Touching surfaces in this area when the oven is on may cause severe burns. Do not place plastic or heat-sensitive items on or near the oven vent. These items can melt or ignite.
- Placement of Oven Racks - Always place oven racks in desired location while oven is cool. If rack must be moved while oven in hot, use extreme caution and do not let potholder contact hot heating element in oven. Use potholders and grasp the rack with both hands to reposition. Remove all bakeware and utensils before moving the rack.
- Do not use a broiler pan without its insert. Broiler pans and inserts allow dripping fat to drain away from the high heat of the broiler. Do not cover the broiler insert with aluminum foil; exposed fat and grease could ignite.
- Protective Liners - Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Do not cook food on the oven bottom. Always cook in proper bakeware and always use the oven racks.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT INSTRUCTIONS FOR USING YOUR COOKTOP

- Know which knob controls each surface heating unit. Place a pan of food on the surface element unit before turning it on, and turn the element off before removing the pan.
- Use proper pan size — This appliance is equipped with one or more surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to element will also improve efficiency.
- Utensil handles should be turned inward and not extend over adjacent surface elements — To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Never leave surface elements unattended at high heat settings — Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
- Glazed cooking utensils — Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cook top service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for cook top use.
- When flaming foods under a ventilating hood, turn the fan on.
- Improper cookware may break due to sudden changes in temperature. Check the cookware manufacturer's recommendations for cooktop use.
- Do not use decorative surface burner covers. If an element is accidentally turned on, the decorative over will become hot and possibly melt. Burns will occur if the hot covers are touched. Damage may also be done to the cooktop.

IMPORTANT INSTRUCTIONS ON COOKTOPS WITH COIL ELEMENTS

⚠ CAUTION Protective liners — Do not use aluminum foil to line surface unit drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

- Make sure reflector pans or drip bowls are in place. Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Do not immerse or soak removable surface heating elements. Surface heating elements should never be immersed in water. Heating elements clean themselves during normal operation.

Save these instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR RANGE

⚠ CAUTION Before manually cleaning any part of the range, be sure all controls are turned off and the range is cool. The range may be hot and can cause burns.

- Clean the range regularly to keep all parts free of grease that could catch fire. Pay particular attention to the area around each surface element. Do not allow grease to accumulate.
- Always follow the manufacturer's recommended directions for use of kitchen cleaners and aerosols. Be aware that excess residue from cleaners and aerosols may ignite causing damage and injury.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter. Follow the manufacturer's instructions for cleaning hoods.

IMPORTANT INSTRUCTIONS FOR CLEANING YOUR SELF-CLEANING OVENS

- Clean only the parts listed in this manual. Before using self-clean, remove the broiler pan, any food, utensils, and bakeware from the oven. Remove oven racks unless otherwise instructed.
- Do Not Use Oven Cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do Not Clean Door Gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Some birds are extremely sensitive to the fumes given off during the self-clean cycle of any oven. Move birds to another well-ventilated room.

⚠ CAUTION DO NOT TOUCH SURFACE HEATING UNITS, OR SURFACE COOKING ELEMENTS, AREAS NEAR THESE SURFACE HEATING UNITS, OR INTERIOR SURFACE OF THE OVEN. Both surface heating and oven heating elements may be hot even though they are dark in color. Areas near surface cooking units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the cook top, surfaces facing the cook top, the oven vent openings and surfaces near these openings, oven door and oven door window.

GROUNDING INSTRUCTIONS

⚠ WARNING Do not use an adapter plug or an extension cord, or remove grounding prong from the power cord. Failure to follow this warning may cause serious injury, fire, or death.

For personal safety, this appliance must be properly grounded.

For models factory-equipped with a power cord:

For maximum safety, the power cord must be plugged into an electrical outlet that is the correct voltage, is correctly polar-ized, and is properly grounded in accordance with local codes.

For ovens to be wired into a junction box:

It is the personal responsibility of the consumer to have the appropriate outlet with the correct, properly grounded wall receptacle installed by a qualified electrician. See the installation instructions packaged with this appliance for complete installation and grounding instructions.

Save these instructions for future reference.

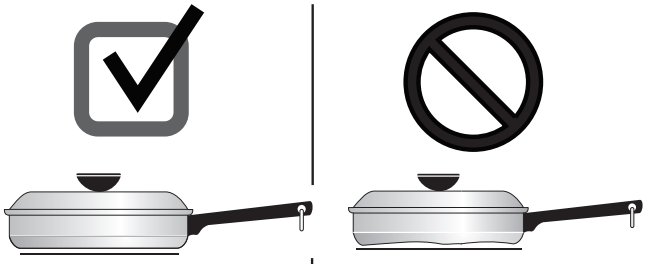
Before Setting Surface Controls

Using proper cookware

The size and type of cookware used will influence the radiant element power level setting needed for best cooking results. Be sure to follow the recommendations for using proper cookware as illustrated in both Figure 1 and Figure 2.

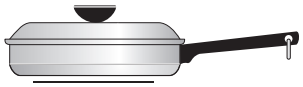
Figure 1: Testing cookware

Check for flatness by rotating a ruler across the bottom of the cookware (See Figure 1). Cookware should have flat bottoms that make good contact with the entire surface heating element (See Figure 2).



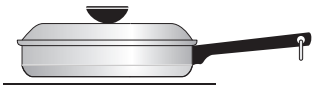
- Flat bottom and straight sides.
- Tight fitting lids.
- Weight of handle does not tilt pan. Pan is well balanced.
- Pan sizes match the amount of food to be prepared and the size of the surface element.
- Made of material that conducts heat well.
- Easy to clean.
- Always match pot diameter to element size.

- Curved and warped pans.



- Cookware larger than cooking area marked on cooktop by more than one-half inch or 12mm.

- Heavy handle tilts pan.



- Pan is smaller than the heating area marked on cooktop.

Figure 2: Proper cookware placement

Cookware Material Types

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

Aluminum - Excellent heat conductor. Some types of food will cause it to darken (Anodized aluminum cookware resists staining and pitting).

Copper - Excellent heat conductor but discolors easily (See Aluminum).

Stainless - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

Cast Iron - A slow heat conductor however will retain heat very well. Cooks evenly once cooking temperature is reached.

Porcelain-enamel on metal - Heating characteristics will vary depending on base material.

Glass - Slow heat conductor.

About the surface elements

The element temperature rises gradually and evenly. As the temperature rises, the element will glow red. For efficient cooking, turn OFF the surface element just before cooking is complete. This will allow residual heat to complete the cooking process.

⚠ CAUTION Surface elements may appear to have cooled after they have been turned off. The surface element may still be hot and burns may occur if the surface element is touched before it has cooled sufficiently.

⚠ CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

⚠ CAUTION Do not use aluminum foil to line surface unit drip bowls, or reflector pans. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire.

Do not place aluminum foil or any material that could melt on the surface elements.

Make sure reflector pans or drip bowls are in place —Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

Home Canning

⚠ CAUTION Canning can generate large amounts of steam. Use extreme caution to prevent burns. Always raise the lid to vent steam away from you. Safe canning requires that harmful micro-organisms are destroyed and the jars are sealed completely. When canning in a water bath canner, a gentle but steady boil must be maintained continuously for the required time.

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only quality flat bottom canners when home canning. Use a straight-edge to check canner bottom.
- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner. It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat seating when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads.
- Do not leave water bath or pressure canners on high heat for an extended amount of time.
- Alternate surface units between each batch to allow the units and surrounding surfaces to cool down. Try to avoid canning on the same burner unit all day.

Element On indicator lights

The ELEMENT ON indicator lights are marked on the control panel and will glow when a surface cooking element is turned on. A quick glance at these indicator lights after cooking is an easy check to be sure all surface controls are turned off.

Important note:

Never place or straddle a cooking utensil over two different surface cooking elements at the same time unless the utensil is designed for that purpose. This can cause uneven heating results. This can also cause the ceramic cooktop to fracture (for ceramic cooktop models only).

Figure 3: Element indicator light

Setting Surface Controls

Radiant surface element settings

The suggested settings below are based when cooking with medium-weight aluminum pans with lids. Settings may vary when using other types of pans.

Suggested settings for single and dual (some models) radiant surface elements

Table 1: Suggested settings for various cooking needs

Settings	Type of Cooking
High (HI-9)	Start most foods, bring water to boil, pan broiling
Medium high (7-8)	Continue a rapid boil, fry, deep fat fry
Medium (5-6)	Maintain a slow boil, thicken sauces and gravies, steam vegetables
Medium-low (2-4)	Keep foods cooking, poach, stew
Low (LO-1)	Keep warm, melt, simmer

⚠ CAUTION Radiant surface elements may appear to have cooled after they have been turned off. The surface may still be hot and burns may occur if the surface is touched before it has cooled sufficiently.

⚠ CAUTION Do not place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the range when it is in use. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the surface elements.

⚠ CAUTION Do not allow aluminum foil, empty glass-porcelain cookware or ANY material that can melt to make contact with the cooktop. If these items melt on the cooktop they may damage the cooktop coils.

Single radiant surface elements (all models)

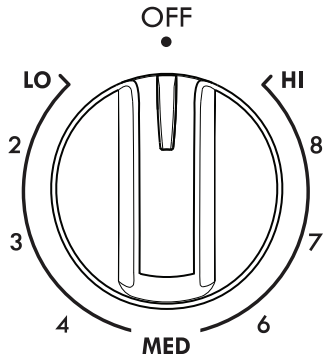


Figure 4: Single radiant element control

To operate the single radiant element:

1. Place correctly sized cookware on single radiant surface element.
2. Push in and turn the surface control knob in either direction to the desired setting (Figure 4).
3. When cooking is complete, turn the radiant surface element off before removing the cookware.

Important notes:

- For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.
- The surface control knobs do not have to be set exactly on a particular spot. Use the graphics provided as a guide and adjust the control knob as needed. Each surface element provides a constant amount of heat at each setting.
- Refer to the suggested radiant surface element settings for suggested power level settings (Table 1). A glowing red surface heating area extending beyond the bottom edge of the cookware indicates the cookware is too small for the surface heating area.

Before setting oven controls

Oven vent location

The oven vent is located under the left side of the control panel (Figure 5). When the oven is on, warm air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. **Do not block oven vent:**

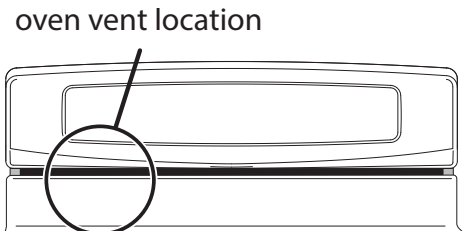


Figure 5: Oven vent location

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking, the oven interior and exterior, oven racks and cooktop will become very hot which can cause burns.

⚠ CAUTION Protective Liners — Do not use aluminum foil to line the oven bottom. Only use aluminum foil as recommended in this manual. Improper installation of these liners may result in risk of electric shock, or fire

Air circulation in the oven

For best baking results allow 2-4" (5-10 cm) around the cookware for proper air circulation and be sure pans and cookware do not touch each other, the oven door, sides or back of the oven cavity. Hot air must be able to circulate around the cookware in the oven for even heat to reach around the food.

Type of oven racks

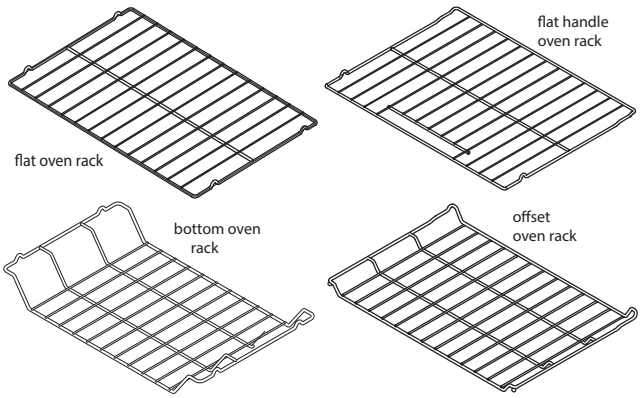


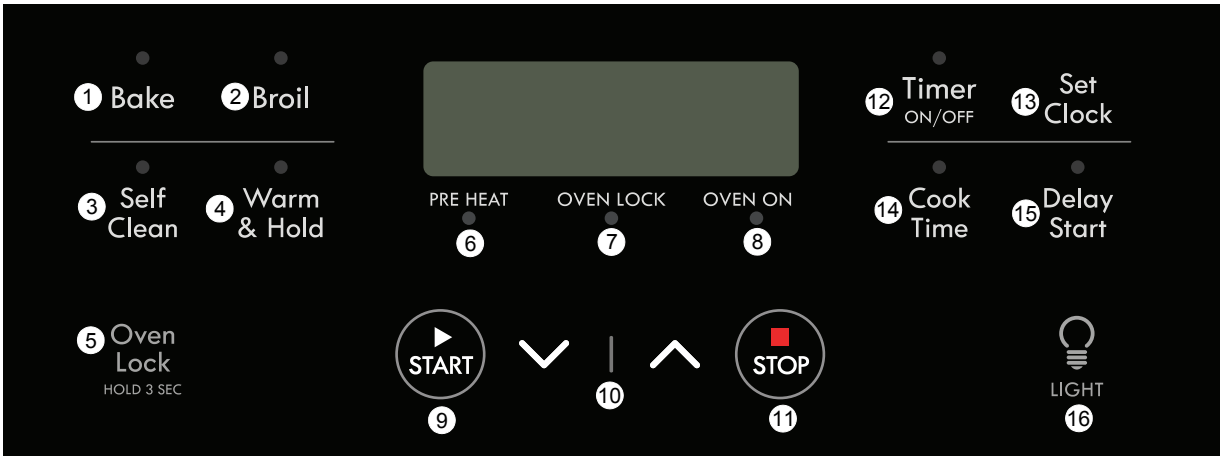
Figure 6: Variety of oven racks

The flat oven rack (some models) or flat handle oven rack (some models) may be used for most cooking needs.

The offset oven rack (on some models) is designed to place the base of the rack about 1/2 of a rack position lower than flat oven racks. This design allows several additional positions between the flat rack positions.

To maximize oven cooking space place the **bottom oven rack** (on some models) in the lowest rack position for roasting large cuts of meat.

Oven Controls



1. **Bake** - Selects Bake function.
2. **Broil** - Selects Broil function.
3. **Self Clean** - Use to select 2, 3, or 4hr Self-Clean cycle.
4. **Warm & Hold** - Use to keep cooked food warm and at serving temperature for up to 3 hours.
5. **Oven Lock** - Use to lock oven door and oven functions.
6. **PREHEAT indicator light** - Is on when oven is preheating. Stays on until the oven reaches the desired temperature.
7. **OVEN LOCK indicator light** - Is on when door locks or unlocks and when oven lockout is active.
8. **OVEN ON indicator light** - Glows each time the oven cycles on to maintain the set oven temperature.
9. **START** - Use to start all cooking functions.
10. **Up / Down** arrows - Use with the function keys to accept settings and adjust temperature and times.
11. **STOP** - Cancels any active oven function except clock and timer.
12. **Timer Set/Off** - Use to set and cancel the timer and to set the Continuous Bake feature.
13. **Set Clock** - Use with arrow keys to set time of day.
14. **Cook Time** - Use to set a specific amount of time needed for cooking. Automatically cancels cooking process at end of set time.
15. **Delay Start** - Use with Bake and Self Clean functions to program a delayed start bake or delayed start self clean cycle.
16. **LIGHT** - Use to turn internal oven light on and off.

Setting Clock

When the appliance is first powered up or when the power supply to the appliance has been interrupted, **12:00** will flash in the display. The time of day must first be set before operating the oven.

To set the clock

1. Press **Set Clock** once. **CLO** appears in display.
2. Press ^ or v and the time appears in the display. Continue to hold arrow key until the correct time of day appears in the display.
3. Press **START** to accept time of day.

Important note:

The time of day cannot be changed when the oven is set for cooking.

Silent or audible control mode

1. Press and hold **Delay Start** until the control beeps once (about 3 seconds). The present mode appears as OFF (silent operation) or ON (for audible operation).
2. Use ^ or v to toggle between audible or silent modes. To save press **START** when the desired mode of operation appears in the display

Changing Temperature Display (°F or °C)

The electronic oven control is set to display °F (Fahrenheit) when shipped from the factory. The display may be changed to show either Fahrenheit or °C (Celsius) oven temperatures.

To change temperature display mode from °F to °C or from °C to °F

1. Press **Broil**. **HI** appears in the display.
2. Press and hold **Broil** until **F** or **C** appears in the display.
3. Press either ^ or v to toggle between **F** or **C** mode choices.
4. Press **START** to accept change. The display will return to the time of day.

Important note:

The temperature display mode cannot be changed when the oven is set for cooking.

Oven Lock

The OVEN LOCK feature allows you to lock the oven portion of the appliance while the oven is not in use.

To activate OVEN LOCK feature:

1. Be sure the door is completely closed.
2. Press and hold **OVEN LOCK** for 3 seconds. **Loc** will appear in the display. The **OVEN LOCK** indicator light will flash while the motor driven door latch begins locking the oven door. Do not open the door during this time. Allow 15 seconds for the door to completely lock. Once oven door is locked, the time of day will appear in the display.

To cancel the OVEN LOCK feature

1. Press and hold **OVEN LOCK** for 3 seconds. The **OVEN LOCK** indicator light will flash and the motor driven door latch will begin to unlock. Do not open the door at this time. The door will unlock completely in about 15 seconds.
2. The oven control keys will be available and the oven door can be opened again.

Important notes:

- To avoid possible damage to the oven door latch mechanism, do not attempt to open of close the oven door whenever the OVEN LOCK indicator light is flashing.
- If a control key is pressed when the OVEN LOCK is active, **Loc** will appear in the display as a reminder that the oven keys are inactive when the OVEN LOCK feature is active.

Changing between continuous bake setting or 12-Hour Energy Saving feature

The oven control has a factory-preset 12-Hour Energy Saving feature that will turn the oven off automatically if the oven is left on for more than 12 hours. The control may be programmed to override this feature to continuously bake.

To set continuous bake mode or 12hr Energy Saving:

Press and hold **Timer Set/Off** until the control beeps once (about 6 seconds). **- - hr** will appear in display. The control is set for **continuous bake.** Press **Clean** key to toggle between **continuous bake** and **12hr Energy Saving.**

To save the selected mode press **START.** The display will return to idle.

Setting Timer

The timer may be set from 1 minute up to 11 hours and 59 minutes.

To set the timer

1. Press **Timer Set/Off.**
2. Press and hold ^ to increase the time. Release ^ when the desired time appears in the display.
3. Press **START** and timer will begin to count down.
4. When the set time has run out, the Timer will sound with 3 beeps and will continue to beep 3 times every 60 seconds until **Timer Set/Off** is pressed.

To change time remaining in Timer, press and hold ^ or v to increase or decrease any time remaining.

To cancel the Timer before at any time, press **Timer Set/Off** once.

Important notes:

- The timer does not start or stop the cooking process. It serves as an extra timer in the kitchen that will beep when the set time has run out. The timer may be used alone or when any other oven function is active.
- The indicator light located above **Timer Set/Off** will glow when the timer is active.
- The timer will display hours and minutes until 1 hour remains. When less than 1 hour remains, the display will count down in minutes and seconds. Once the timer has less than 1 minute remaining only seconds will display.
- If the timer is active when oven cooking, the minute timer will show in the display by default. To view information of any other active oven function, press the key once for the active function to view status.

Setting Bake

Use the bake function whenever the recipe calls for baking using normal temperatures. A reminder tone will sound when the set bake temperature is reached. Bake may be programmed for any temperature from 170°F to 550°F (77°C to 288°C). The factory preset bake temperature is 350°F (177°C).

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks and cook-top will become very hot which can cause burns.

To set Bake

1. Arrange oven racks and close oven door.
2. Press **Bake.** — — —° appears in display.
3. Within 15 seconds, press ^ or v. The display will show the default oven temperature of 350°F (177°C). By pressing ^ or v, the oven temperature may be adjusted in 5°F increments (1°C if the control is set to display Celsius).
4. Press **START** when desired temperature appears, the oven will begin heating to the selected temperature. When the oven temperature reaches the set temperature, the PRE-HEAT indicator light will turn off and the oven control will beep 3 times.

To cancel bake at anytime Press STOP.

To change the oven temperature after Bake has started

1. Press **Bake.** The current set oven temperature will display.
2. Press ^ or v to increase or decrease the current set temperature to the new oven temperature.

Important notes:

- The oven will bake no longer than 12 hours. If you wish to bake for a longer period, see **Changing between continuous bake setting or 12-Hour Energy Saving** mode for detailed information.
- Dark or dull pans absorb more heat than shiny bakeware, resulting in dark or over-browning of foods. It may be necessary to reduce the oven temperature or cook time to prevent over-browning of some foods. Dark pans are recommended for pies; shiny pans are recommended for cakes, cookies and muffins.

Baking tips

- Fully preheat the oven before cooking items like cookies, biscuits and breads.
- When using any single rack, position the rack so that the food is in the center of the oven.
- For best results when baking cakes using two oven racks, place racks in positions 3 and 6. (Fig. 8, on page 14)
- Dark or dull bakeware absorbs more heat than shiny bakeware. It may be necessary to reduce oven temperature and cook time to prevent overbrowning of some foods. Dark bakeware is recommended for pies. Shiny bakeware is recommended for cakes, cookies, and muffins.
- For best results when baking cakes or cookies using 2 oven racks, place cookware in rack positions 3 & 6 and pans as shown in Fig. 7, on page 14

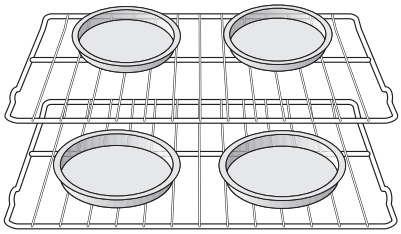


Figure 7: Baking on multiple levels

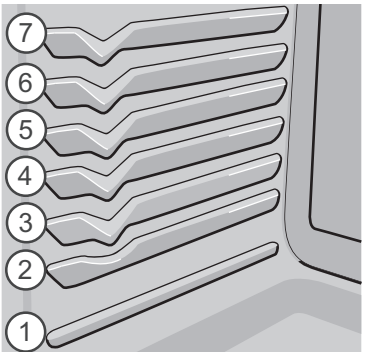


Fig. 8 Oven rack positions

Setting Cook Time

Use Cook Time to set the amount of time needed for baking. The oven will turn on immediately and stop automatically after the set cook time ends.

⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

To program the oven to begin baking immediately and to shut off automatically

1. Be sure that the clock displays the correct time of day.
2. Arrange oven racks and close oven door.
3. Press **Bake. 350 °** appears in display.
4. Within 15 seconds, press ^ or v. The display will show the default oven temperature of 350°F (177°C). By pressing ^ or v, the temperature may be adjusted in 5°F increments (1°C if the control is set to display Celsius).Press **START** to accept.
5. Press **Cook Time.:00** will appear in display.
6. Press ^ or v to reach the desired cook time.
7. Press **START** to accept. When the oven temperature reaches the set temperature, the PREHEAT indicator light turns off and the oven control will beep once
8. To cancel at anytime press STOP.

When the cook time runs out **End** will appear in the display. The oven control will beep 3 times every minute as a reminder until **STOP** is pressed.

To change the oven temperature or cook time after baking has started

1. Press **Bake** (for oven temperature) or **Cook Time.**
2. To adjust temperature or cook time press ^ or v and release when the desired temperature or cook time setting appears in the display.

Important notes:

- Cook Time and Delay Start may be set with Bake but are not available for use with Broil.
- While baking with Cook Time, press **Cook Time** to display any cook time remaining.
- Cook Time and Delay Start can be set with Bake or Convection (on some models). Cook Time and Delay Start will not operate with Broil function.
- The maximum Cook Time or Delay Start setting is 11 hours and 59 minutes.

Setting Delay Start

Delay Start allows you to set a delayed starting time to the oven baking or cleaning functions.

⚠ WARNING FOOD POISONING HAZARD. Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness. Foods that can easily spoil such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when finished cooking.

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks and cooktop will become very hot which can cause burn

To program oven for a delayed starting time and to shut off automatically

1. Be sure that the clock displays the correct time of day.
2. Arrange oven racks and close oven door.
3. Press **Bake. 350 °** appears in display.
4. Within 15 seconds, press ^ or v. By pressing ^ or v, the oven temperature may be adjusted in 5°F increments (1°C if the control is set to display Celsius). When desired temperature is reached press **START** to accept.
5. Press **Cook Time.:00** will appear in display.
6. Press the ^ or v to set the desired cook time. Then press **START** to accept.
7. Press **Delay Start**. The time of day will appear in the display. Press ^ or v until the desired starting time appears in the display and press **START.**
8. The oven will turn on at the set delayed starting time and begin heating. When the oven temperature reaches the set temperature, the **PREHEAT** indicator light will turn off and the oven control will beep 3 times.

To cancel at anytime press STOP.

To change the oven temperature or cook time after baking has started

1. Press **Bake** (for oven temperature) or **Cook Time.**
2. Press ^ or v and release when the desired temperature or cook time setting appears in the display.

When the cook time runs out:

End will appear in the display. The oven control will beep 3 times every minute until STOP is pressed.

Setting Broil

Use the broil function to cook meats that require direct exposure to flame heat for optimum browning results. The Broil function is factory preset to broil at 550°F. The suggested broil settings are recommendations only. Increase or decrease broiling times, or move to a different rack position to suit for doneness.

To set Broil

1. Arrange the oven racks when cool. For optimum browning results, preheat oven for 2 minutes before adding food.
2. Position cookware in oven. Leave door open at broil stop position.

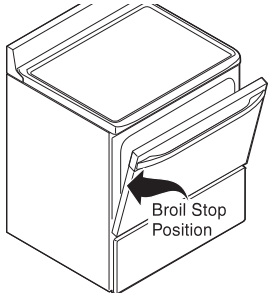


Fig. 9 Door open for broiling

3. Press **Broil. HI** will appear in display.
4. Press ^ or v until the desired broil setting level appears in the display. Press ^ for **HI** broil or v for **LO** broil setting.
5. Press **START**. Broil on one side until food is browned. Turn and broil food on other side. When finished broiling press **STOP**.

⚠ CAUTION Always use pot holders or oven mitts when using the oven. When cooking the oven interior, oven racks and cooktop will become very hot which can cause burns.

⚠ WARNING Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, use a fire extinguisher. Do not put water or flour on fire. Flour may be explosive.

Important notes:

- Always arrange oven racks when the oven is cool.
- For best results when broiling, use a broil pan with broil pan insert designed to drain the fat from the food and help avoid spatter and reduce smoking. To purchase them, call Sears at 1-800-4-MY-HOME (1-800-4663) and order broil pan kit 5304442087.
- When broiling, always pull the oven rack out to the stop position before turning or removing food..

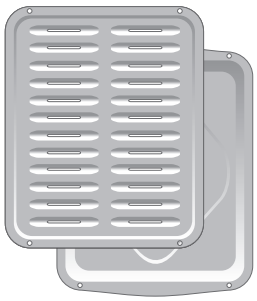


Fig. 10 Broiler pan and insert

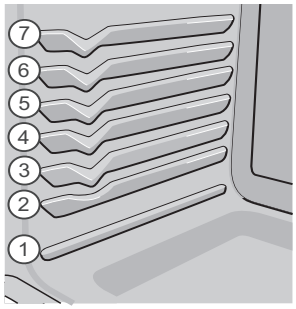


Fig. 11 Rack positions

Table 2: Suggested Broil Settings

Food	Rack Position	Setting	Cook time in minutes 1st side	Cook time in minutes 2nd side	Doneness
Steak, 1 inch thick	6th or 7th*	Hi	8	6	Medium
Steak, 1 inch thick	5th or 6th*	Hi	10	8	Medium-well
Steak, 1 inch thick	5th or 6th*	Hi	11	10	Well
Pork Chops, 3/4 inch thick	5th	Hi	12	8	Well
Chicken, bone-in	5th	Lo	25	15	Well
Chicken, boneless	5th	Lo	10	8	Well
Fish	5th	Hi	as directed		Well
Shrimp	4th	Hi	as directed		Well
Hamburger, 1 inch	5th or 6th	Hi	12	10	Medium

Cook times are suggestions and should only be used as a guide.

Warm & Hold™

Warm & Hold will keep cooked foods warm and ready for serving for up to 3 hours after cooking has finished. After 3 hours the Warm & Hold will shut off automatically. Warm & Hold should only be used with foods that are already at serving temperatures. Warm & Hold will maintain the oven temperature at 170° F (77°C).

Example - To set Warm & Hold:

- If needed, arrange oven racks and place cooked food in oven.
- Press **Warm & Hold**. **HLd** will appear in the display. If no other keys are touched within 25 seconds the request for Warm & Hold will clear.
- Press **START**. Warm & Hold will automatically turn off after 3 hours.

To turn Warm & Hold off at any time press STOP .

To set Warm & Hold to start after a Timed Bake automatically

1. Press **Bake**. Press ^ or v to set temperature.
2. Press **START**.
3. Press **Cook Time**. Press ^ **or** v to set time.
4. **Press START.**
5. Press **Warm & Hold**.
6. Press **START.** Warm & Hold is set to turn on automatically after the Timed Bake or Delay Timed Bake has finished. The Warm & Hold indicator light will glow indicating that the Warm & Hold feature is set to start when the timed bake is finished.

Operating Oven Light

The oven light will automatically turn on when the oven door is opened.

Press **OVEN LIGHT** on the control panel to turn the oven light on or off whenever the oven door is closed. Oven light will not operate during the self clean cycle.

The oven light is located at the upper left rear wall of the oven interior and is covered with a glass shield held in place by a wire holder. The glass shield protects the bulb from high temperatures and should always be in place when the oven is in use.

To replace the interior oven light see **Replacing oven light** in the **Care and Cleaning** section.

Adjusting oven temperature

Your appliance has been factory calibrated and tested to ensure an accurate baking temperature. For the first few uses, follow your recipe times and temperature recommendations carefully. If you think the oven is cooking too hot or too cool for your recipe times, you may adjust the **UPO** (user programmable offset) so the oven cooks hotter or cooler than the oven temperature displayed.

The oven temperature may be increased as much as +35 °F (+19 °C) or decreased -35 °F (-19 °C) from the factory calibrated settings.

To adjust oven temperature

1. Press **Bake**. and hold for 3 seconds. The UPO value will appear in the display with a degree sign.
2. The display now indicates the amount of degrees offset from the original factory temperature setting. If the control still has the original factory calibration, the display will read **0**.
3. The temperature may be adjusted up or down 35 °F (19°C), in 1°F increments by pressing and holding ^ or v. Adjust until the desired amount of temperature offset appears in the display and press **START** to save.
4. If the **STOP** key is pressed during the programming mode, the UPO value will remain unchanged.

Important notes:

- Oven temperature adjustments made will not change the Broil or Self-Clean operating temperatures.
- Do not use oven thermometers such as those found in grocery stores to check the temperature settings inside your oven. These oven thermometers may vary as much as 20 to 40 °F degrees from actual temperatures.
- The oven temperature adjustment may be made if your oven control has been set to display °C (Celsius) temperatures. Minimum and maximum settings for Celsius is plus (+) or minus (-) 19 °C.
- If the display mode is set for Celsius, adjustments made will be in 1 °C increments on each press of ^ or v.

Self Clean

A self cleaning oven cleans itself with high temperatures (well above normal cooking temperatures) which eliminate soils completely or reduces them to a fine powdered ash you can wipe away afterwards with a damp cloth.

The Self Clean function allows you to select 3 different cleaning times from 2, 3 or 4 hours. A 3-hour cleaning time is best used for normal cleaning; 2-hour time for light soils and a 4-hour clean time for heavier stubborn soils.

Read before starting Self Clean

Be sure to read all following caution and important statements before starting a self clean cycle

⚠ WARNING Do not leave small children unattended near appliance. During self clean cycle the outside of the oven can become very hot and cause burns if touched.

⚠ WARNING Do not line the oven walls, racks, oven bottom or any part of the range with aluminum foil. This will cause permanent damage to the oven interior and destroy heat distribution, and will met to the oven interior.

⚠ WARNING Do not force the oven door open. This will damage the automatic door locking system. Use caution when opening the oven door after the self clean cycle ends. The oven may still be very hot and cause burns. To avoid possible burns stand to side of oven when opening door to allow steam or hot air to escape.

The health of some birds is extremely sensitive to fumes given off during the self clean cycle of any range. Move birds to a well ventilated room.

Important notes:

- Completely remove all oven racks and any accessories from oven cavity to avoid damage to oven racks. If the oven racks are not removed they may discolor. Remove all items from the oven and cooktop including cookware, utensils and any aluminum foil. Aluminum foil will not withstand high temperatures from a self clean cycle and will melt.
- Do not use oven cleaners or oven protective coatings in or around any part of the oven interior. Clean any soil from the oven frame, the door liner outside the oven door gasket and the small area at the front center of the oven bottom (Fig. 12, on page 18). These areas heat sufficiently to burn soil on. Clean using soap and water prior to starting Self Clean.
- Remove any excessive spills. Any spills on the oven bottom should be wiped up and removed before starting a self clean cycle. To clean use hot, soapy water and a cloth. Large spills can cause heavy smoke or fire when subjected to high temperatures. Do not allow food spills with high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie fillings) to remain on the surface as they may leave a dull spot even after cleaning.

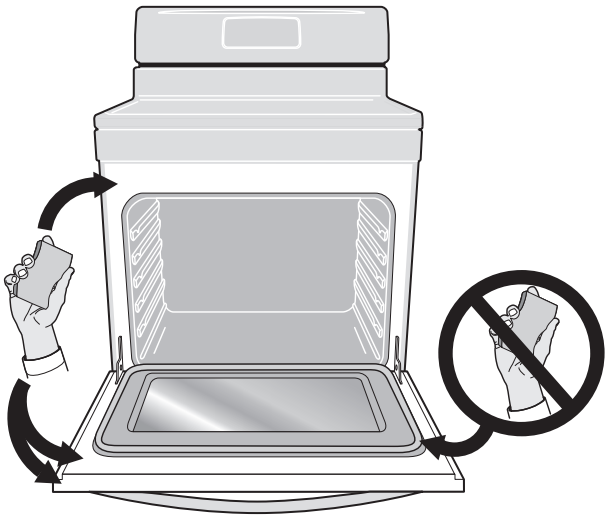


Fig. 12 Areas to clean and to avoid

- Do not clean the oven door gasket (figure). The woven material in the gasket is essential for a good seal. Care should be taken not to rub, damage or remove the oven door gasket. Doing so could cause damage to the door gasket and compromise the performance of the oven.

Important notes:

- The kitchen area should be well ventilated using an open window, ventilation fan or exhaust hood during the 1st self clean cycle. This will help eliminate the normal odors associated with the 1st self clean cycle.
- Do not attempt to open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the motorized door latch mechanism to completely lock or unlock the oven door.
- When the clean time finishes the oven door will remain locked until the range has cooled sufficiently. In addition to the clean time that was programmed, you must allow about 1 additional hour for the oven to cool before you will be able to open the oven door.
- The Self Clean function will not operate whenever a radiant surface element is ON or the oven lockout is active.

Setting Self Clean

To set Select Clean to start immediately:

1. Be sure the oven in empty and all oven racks are removed. Remove all items from the cooktop. Be sure the oven door is completely closed.
2. Press **Self Clean. 3:00** appears in the display.
3. Press ⌄ to change to a 2 hour clean time. To select a 4 hour clean time press ⌃ : **4:00** appears in the display.
4. After selecting the clean time press **START** to activate the self clean. The **OVEN LOCK** indicator light will light and **CLn** will appear in the display.

When Self Clean begins the cleaning cycle, the motorized door latch mechanism will automatically start to lock the oven door and the OVEN LOCK indicator light will flash. Do not open the oven door when the OVEN LOCK indicator light is flashing. Allow about 15 seconds for the oven door to completely lock.

Once the oven door has locked the OVEN LOCK indicator light will glow steady. When **CLn** will appears in the display Self Clean is active.

⚠ CAUTION Use caution when opening the oven door after self cleaning. The oven may still be **VERY HOT** and can cause burns. To avoid possible burns stand to the side of the oven when opening the oven door to allow hot air or steam to escape.

When Self Clean is finished:

1. The time of day will appear in the display window and the and the OVEN LOCK indicator light will continue to glow.
2. Once the oven has cooled down (about 1 hour) the oven control will beep and the OVEN LOCK indicator light will turn off. The oven door may now be opened.
3. When the oven interior has completely cooled, wipe away any residue or powdered ash with a damp cloth or paper towel.

Delayed Start Self Clean:

To start Delay Start Self Clean:

1. Be sure the oven is empty and all oven racks are removed. Remove all items from the cooktop. Be sure oven door is completely closed.
2. Be sure the clock shows the correct time of day.
3. Press **Delay Start**.
4. Press and hold ⌃ to scroll to the time desired to start the self clean cycle. Press **START** when the desired start time is displayed.
5. Press **Self Clean**. **3:00** appears in the display.
6. To select a 2 hour clean time press ⌄ ; **2:00** appears in the display. To select a 4 hour clean time press ⌃ ; **4:00** appears in the display.
7. After selecting the desired clean time press **START**. Self Clean is set to activate. The OVEN LOCK indicator light will turn on and the oven door will lock in advance of the starting time. Once the starting time is reached **CLn** will appear in the display.

If it becomes necessary to stop Self Clean when active

1. Press STOP .
2. If Self Clean has heated the oven to a high temperature, allow enough time for the oven to cool and for the OVEN LOCK indicator light to turn off. When this indicator light turns off the oven door may be opened.
3. Restart Self Clean if needed.

Important notes:

- If Self Clean is active and a power failure occurs, the oven may not have thoroughly cleaned. This would depend on how much cleaning time had elapsed before the power failure. If needed after power is restored, set Self Clean again.

Care and Cleaning

Cleaning Various Parts of Your Oven

Before cleaning any part of the oven, be sure all controls are turned off and the oven is cool. Remove spills and any heavy soiling as soon as possible. Regular cleaning will reduce the difficulty of major cleaning later.

Surface Type	Recommendation
Aluminum and Vinyl	Use hot, soapy water and a cloth. Dry with a clean cloth.
Painted body parts Painted decorative trims	Use a soft cloth and clean with mild dish detergent and water or a 50/50 solution of vinegar and water. Follow by rinsing the area with clean water; dry and polish with a soft cloth. Glass cleaners may be used if sprayed on a soft cloth first. Do not spray liquids directly on the oven control and display area. Do not use large amounts of water on the control panel. Excess water on the control area may cause damage to the appliance. Do not use other liquid cleaners, abrasive cleaners, scouring pads, or paper towels. They will damage the finish.
Easy Clean™ Stainless Steel	Your oven finish may be Easy Clean™ Stainless Steel (some models). Clean the stainless with warm soapy water using a clean sponge or cloth. Rinse with clean water and dry with a soft clean cloth. Do not use any store bought cleaners like stainless steel cleaners or any other types of cleaners containing any abrasive, chlorides, chlorine, or ammonia. It is recommended to use mild dish soap and water or a 50/50 solution of water and vinegar.
Porcelain enamel broiler pan and insert (available by mail order) Door liner and body parts	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. If necessary, cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.
Oven racks	Oven racks must be removed from oven cavity. Clean by using a mild, abrasive cleaner following manufacturer's instructions. Rinse with clean water and dry.
Oven door	Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the door. Do not immerse the door in water. Do not spray or allow water or the glass cleaner to enter the door vents. Do not use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door. Do not clean the oven door gasket. On self-clean models, the oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

Removing and Replacing the Oven Door

⚠ CAUTION The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

To remove the oven door:

1. Open oven door completely, horizontal with floor (See Figure 13).
2. Pull the door hinge locks on both left and right door hinges down from the oven frame completely toward the oven door (See Figure 14). A tool such as a small flat-blade screwdriver may be required.
3. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 15).
4. Close the door to approximately 10 degrees from the oven door frame.
5. Lift the oven door hinge arms over the roller pins located on each side of the oven frame (See Figure 15).

To Replace Oven Door:

1. Firmly grasp both sides of oven door along the door sides. Do not use the oven door handle (See Figure 15).
2. Holding the oven door at the same angle as the removal position (See Figure 15), seat the hook of the hinge arm over the roller pins located on each side of the oven door frame (See Figure 16). The hook of the hinge arms must be fully seated onto the roller pins.
3. Fully open the oven door, horizontal with floor (See Figure 13).
4. Push the door hinge locks up toward and into the oven frame on both left and right oven door hinges to the locked position (Figure 14).
5. Close the oven door.

Important:

Special Door Care Instructions - Most oven doors contain glass that can break. Do not close the oven door until all the oven racks are fully in place. Do not hit the glass with pots, pans, or any other object. Scratching, hitting, jarring, or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

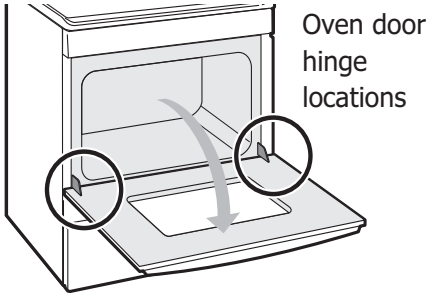


Figure 13: Door hinge location

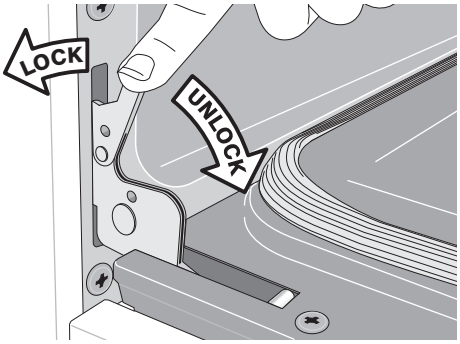


Figure 14: Door hinge locks

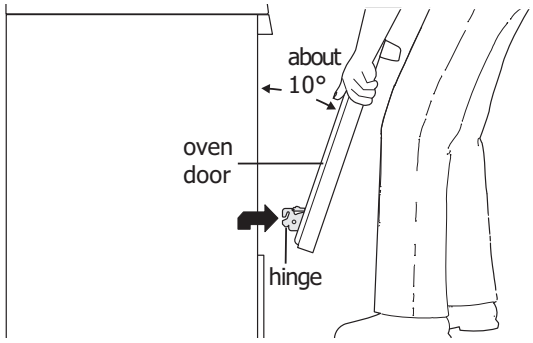


Figure 15: Holding door for removal

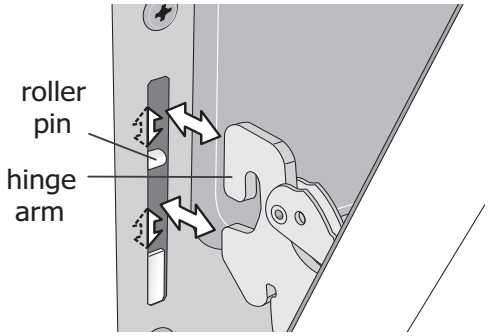


Figure 16: Location of hinge arm and roller pin

Replacing the oven light

⚠ CAUTION Be sure the oven is unplugged and all parts are cool before replacing oven light.

The interior oven light is located at the rear of the oven cavity. (See Figure 17).

To replace the oven interior light bulb:

Important note:

Use a paper towel or cotton glove while handling the new bulb when installing.

1. Turn electrical power off at the main source or unplug the appliance.
2. Replace bulb with a new 40 watt appliance bulb.
3. Turn power back on again at the main source (or plug the appliance back in).
4. Be sure to reset the time of day on the clock.

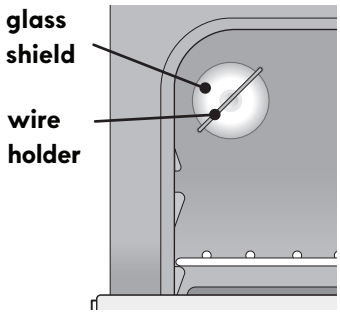


Figure 17: Replacing oven light

Before You Call

Oven Baking

For best cooking results, heat the oven before baking cookies, breads, cakes, pies or pastries, etc. There is no need to preheat the oven for roasting meat or baking casseroles.

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance.

Baking Problems and Solutions

Baking Problems	Causes	Corrections
Cookies and biscuits burn on the bottom. 	• Cookies and biscuits put into oven before the preheating time is completed. • Oven rack is overcrowded. • Dark pans absorbs heat too fast.	• Allow oven to preheat to desired temperature before placing food in oven. • Choose pan sizes that will permit 2" to 4" of air space (5.1 cm o 10.2 cm) on all sides when placed in the oven. • Use a medium weight baking sheet.
Cakes too dark on top or bottom 	• Cakes put in oven before preheating time is completed. • Rack position too high or too low. • Oven too hot.	• Allow oven to preheat to the selected temperature before placing food in the oven. • Use proper rack position for baking needs. • Set oven temperature 25°F/12°C lower than recommended.
Cakes not done in center 	• Oven too hot. • Incorrect pan size. • Pan not centered in oven.	• Set oven temperature 25°F/12°C lower than recommended. • Use pan size suggested in recipe. • Use proper rack position and place pan so there is 5.1 cm to 10.2 cm (2" to 4") of space on all sides of pan.
Cakes not level. 	• Oven not level. • Pan too close to oven wall or rack overcrowded. • Pan warped.	• Place a marked glass measuring cup filled with water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the oven. • Be sure to allow 5.1 cm to 10.2 cm (2" to 4") of clearance on all sides of each pan in the oven. • Do not use pans that are dented or warped.
Foods not done when cooking time is over. 	• Oven too cool. • Oven overcrowded. • Oven door opened too frequently.	• Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time. • Be sure to remove all pans from the oven except the ones to be used for baking. • Open oven door only after shortest recommended baking time.

Solutions to Common Problems

Before you call for service, review the following list. It may save you time and expense. Possible solutions are provided with the problem listed:

Problem	Solution
Poor baking results	Many factors effect baking results. Use proper oven rack position. Center food in the oven and space pans to allow air to circulate. Preheat oven to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. See "Setting Self Clean" on page 19 if you feel the oven is too hot or cold.
Oven does not operate.	The time of day is not set. The oven clock must first be set in order to operate the oven. Be sure oven controls are set properly. See "Setting Clock" on page 12 and review instructions for the desired cooking function in this manual. Service wiring is not complete.
Oven light does not work.	Be sure the oven light is secure in the socket. See "Replacing the oven light" on page 22.
Flames inside oven or smoking from oven vent.	Excessive spills in oven. Grease or food spilled onto oven bottom or oven cavity. Wipe up excessive spills before starting oven. If flames or excessive smoke are present when using broil, see "Setting Broil" on page 16.
Self clean does not work.	Oven control not set properly. Review "Setting Self Clean" on page 19.
Oven racks discolored or do not slide easily.	Oven racks left in oven cavity during self clean. Always remove oven racks from oven cavity before starting a self-clean cycle. Clean using a mild abrasive cleaner following manufacturer's instructions. Rinse with clean water, dry, and replace in oven.
Oven smokes excessively when broiling.	Incorrect setting. Follow broiling instructions in "Setting Broil" on page 16 Meat too close to the broil element. Reposition broil rack to provide proper clearance between the meat and broil element. Remove excess fat from meat. Cut remaining fatty edges to prevent curling. Grease build up on oven surfaces. Regular cleaning is necessary when broiling frequently. Grease or food splatters will cause excessive smoking.
Oven control panel beeps and displays any F or E code error.	Oven control has detected a fault or error condition. Press STOP to clear the error code. Try bake or broil function. If the F or E code error repeats, turn off power to appliance, wait 5 minutes and then repower appliance. Set clock with correct time of day. Try bake or broil function again. If fault recurs, press STOP to clear.
Soil not completely removed after self clean.	Self Clean was interrupted. Review instructions in "Setting Self Clean" section on page 19. Excessive spills on oven bottom. Clean before starting self clean. Failure to clean soil from the oven frame, the door liner outside the oven door gasket, and the small area at the front center of the oven bottom. These areas are not in the self-cleaning area, but they get hot enough to burn on residue. Clean these areas before starting the self-cleaning cycle. Burned-on residue can be cleaned with a stiff nylon brush and water or a nylon scrubber. Be careful not to damage the oven gasket.

Master Protection Agreements

Congratulations on making a smart purchase. Your new Kenmore® product is designed and manufactured for years of dependable operation. But like all products, it may require preventive maintenance or repair from time to time. That's when having a Master Protection Agreement can save you money and aggravation.

The Master Protection Agreement also helps extend the life of your new product. Here's what the Agreement* includes:

- ☑ **Parts and labor** needed to help keep products operating properly **under normal use**, not just defects. Our coverage goes **well beyond the product warranty.** No deductibles, no functional failure excluded from coverage – **real protection.**
- ☑ **Expert service** by a force of more than **10,000 authorized Sears service technicians**, which means someone you can trust will be working on your product.
- ☑ **Unlimited service calls and nationwide service,** as often as you want us, whenever you want us.
- ☑ **"No-lemon" guarantee** – replacement of your covered product if four or more product failures occur within twelve months.
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- ☑ **Power surge protection** against electrical damage due to power fluctuations.
- ☑ **$250 Food Loss Protection** annually for any food spoilage that is the result of mechanical failure of any covered refrigerator or freezer.
- ☑ **Rental reimbursement** if repair of your covered product takes longer than promised.
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The Master Protection Agreement is a risk free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Master Protection Agreement today!

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*** Coverage in Canada varies on some items. For full details call Sears Canada at 1-800-361-6665.**

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For Sears professional installation of home appliances, garage door openers, water heaters, and other major home items, in the U.S.A. or Canada call **1-800-4-MY-HOME®.**

Acuerdos maestros de protección

Enhorabuena por haber hecho una compra inteligente. Su nuevo producto Kenmore® está diseñado y fabricado para brindarle años de funcionamiento fiable. Pero, como cualquier producto, puede necesitar mantenimiento preventivo o reparaciones periódicas. Es por eso que tener un Acuerdo maestro de protección podría ahorrarle dinero y molestias.

El Acuerdo maestro de protección también sirve para prolongar la durabilidad de su nuevo producto. El acuerdo* incluye lo siguiente:

- ☑ **Piezas y mano de obra** necesarias para contribuir a mantener el funcionamiento adecuado de los productos **utilizados en condiciones normales de uso**, no sólo en caso de defectos de los productos. Nuestra cobertura va **mucho más allá que la garantía del producto.** No se aplican deducibles ni exclusiones por fallas del funcionamiento: es decir, **verdadera protección.**
- ☑ **Servicio técnico por expertos** (más de **10000 técnicos autorizados de Sears**), lo cual significa que quien repare o realice el mantenimiento de su producto será un profesional de confianza.
- ☑ **Servicio técnico a escala nacional y número ilimitado de llamadas de solicitud de servicio técnico:** se puede poner en contacto con nosotros cuantas veces lo desee y cuando lo desee.
- ☑ **Garantía "sin sorpresas":** se reemplaza el producto cubierto por el acuerdo si ocurren cuatro o más fallas del producto en un periodo de 12 meses.
- ☑ **Reemplazo del producto:** en caso de que no se pueda reparar el producto cubierto por el acuerdo.
- ☑ **Revisión anual preventiva de mantenimiento del producto:** puede solicitarla en cualquier momento, sin costo alguno.
- ☑ **Rápida asistencia telefónica**, la cual denominamos **Solución rápida:** es decir, asistencia telefónica a través de cualquiera de nuestros representantes de Sears, sobre cualquiera de nuestros productos. Piense en nosotros como en un "manual parlante del usuario".
- ☑ **Protección contra fallas eléctricas,** contra daños debidos a fluctuaciones de la corriente eléctrica.
- ☑ **$250 al año para cubrir cualquier posible deterioro de alimentos** que haya tenido que desechar debido a una falla mecánica de cualquiera de nuestros refrigeradores o congeladores cubiertos por este acuerdo.
- ☑ **Devolución de gastos de alquiler de electrodomésticos** si la reparación de su producto asegurado toma más que el tiempo prometido.
- ☑ **25% de descuento** aplicable tanto a los costos del servicio de reparación, como de las piezas instaladas relacionadas que no hayan quedado cubiertos por este acuerdo.

Una vez que haya realizado el pago de este acuerdo, bastará una simple llamada telefónica para concertar una visita de servicio. Puede llamar a cualquier hora del día o de la noche, o bien concertar una visita de servicio por Internet.

La adquisición del Acuerdo maestro de protección es una inversión exenta de riesgos. Si por cualquier motivo decide cancelar dicho acuerdo durante el periodo de garantía del producto, le haremos un reintegro total del valor. O bien un importe proporcional si cancela el acuerdo en cualquier otro momento posterior al vencimiento del periodo de garantía del producto. ¡Adquiera hoy mismo su Acuerdo maestro de protección!

Algunas limitaciones y exclusiones podrían aplicarse. Para solicitar precios e información adicional, llame al 1-800-827-6655 (en los EE.UU.).

*** La cobertura en Canadá varía en el caso de algunos artículos. Para obtener detalles completos al respecto, llame al 1-800-361-6665 de Sears de Canadá.**

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Para solicitar la instalación por profesionales de Sears de electrodomésticos, abridores de puertas de garaje, calentadores de agua y otros artículos de uso prioritario en el hogar, **llame al 1-800-4-MY-HOME** en los EE.UU. o Canadá.

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1-800-469-4663 (Canada) **www.sears.ca**

To purchase a protection agreement on a product serviced by Sears:

1-800-827-6655 (U.S.A.)

1-800-361-6665 (Canada)

Para pedir servicio de reparación a domicilio, y para ordenar piezas:

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(1-888-784-6427)

www.sears.com

Au Canada pour service en français:

1-800-LE-FOYER[MC]

(1-800-533-6937)

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